Lebanese Garlic Sauce

Prep 20 mins | Active 20 mins | Total 20 mins | Makes 1 quart

Ingredients

- 1 cup garlic cloves (4 ½ oz) peeled
- 2 teaspoons salt
- ¼ cup lemon juice, divided
- ¼ cup ice water, divided
- 3 cups olive or canola oil, divided

Directions

1. In a food processor, place the garlic and salt in the bowl, pulse in short bursts until finely minced, occasionally removing the lid to scrape down the sides of the bowl with a flexible rubber spatula.
2. Add 1 T lemon juice and continue processing until a paste begins to form.
3. Add another tablespoon lemon juice and process until completely smooth and slightly fluffy.
4. With the food processor running, **slowly** drizzle in ½ cup oil in a very thin stream, followed by 1 T lemon juice.
5. Repeat with another ½ cup oil and remaining 1 T lemon juice.
6. Continue the process, alternating ½ cup oil and 1 T water, until all the oil and water have been incorporated. Transfer to a container and store in the fridge for up to 1 month.

Notes

If the emulsion breaks, it can easily be brought back together with the help of an egg white. Combine 1 egg white with 1/4 cup of the broken emulsion in the bowl of a food processor until fluffy. With the food processor running, slowly pour in the remaining broken emulsion.

Nutrition Facts Servings: 32 Amount per serving 1 oz

Calories	172
Total Fat 19g	24%
Saturated Fat 1g	7%
Cholesterol 0mg	0%
Sodium 80mg	3%

Total Carbohydrate 1g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Protein 0g	

Vitamin C 2mg	8%
Calcium 8mg	1%
Iron 0mg	0%
Potassium 18mg	0%